



2024 holiday menu

Designed for an upscale, no-fuss way to throw a great holiday party with great food!



813-241-9500
events@goodfoodtampa.com
www.goodfoodtampa.com

| the details |

Below are our menus designed for cocktail style social parties and corporate events during December 2024. Give us a call so that we can help create the perfect menu for your event!

| full-service events + parties |

Because of the high volume of need for catering in the month of December, we carefully curate our favorite dishes into a limited menu in order to keep our quality high and service impeccable.

Please contact us to assist in putting together a customized proposal for your holiday party or event, from these menus. We can take care of food service, bar + beverage, staff, set up + breakdown.

| the fine print |

- \$4000 minimum for full-service events during December 2024, including food, beverage, service and china.
- Payable by cash, credit card or check to "Good Food Catering Company." Visa and MasterCard are also welcome but are subject to a 4% increase (on total) since our prices reflect cash discount.
- Florida State and County Sales Tax added to each event.
- Signed proposal and deposit are required to book your event.

| our contact info |

phone | 813.241.9500

web | www.goodfoodtampa.com

email | events@goodfoodtampa.com

upscale buffet style dinner | menu

passed signature appetizer bites | cocktail hour

DUCK CONFIT | cornbread stuffing, spiced cranberry-orange marmalade

WILD MUSHROOM TART | wild mushrooms, fresh herbs, mascarpone and cream cheese (v)

BEEF TARTARE | saffron rouille, pickled shallots, mustard seed, shaved egg yolk, savory basket (gf)

PIMENTO BISCUIT | pimento cheese, southern style biscuit, Dr Pepper pepper jelly (v)

COCTEL DE CAMARONES | horseradish, tomato, micro cilantro, lime, shaved red onion (gf)

plated salad course | pre-set

SIGNATURE ARTISAN SALAD | artisan greens, crumbled goat cheese, Cajun candied pecans, fresh seasonal berries, honey tarragon vinaigrette

ON EACH TABLE | chef selected artisan breads and butter prepared in house

| chef-attended buffet style dinner |

ROASTED BEEF TENDERLOIN | house seasoned, hand carved, classic bordelaise (gf)

FRENCH ONION ROASTED CHICKEN | pan-seared chicken breast; smothered in caramelized onion gravy, topped with melted gruyere

LOBSTER MAC-N-CHEESE | cavatappi pasta, Atlantic lobster, gruyere, truffled breadcrumb topping

CORN SOUFFLE | creamed corn, roasted corn, baked until golden brown (v)

ROASTED FINGERLING POTATOES | tossed with oil, fresh cracked pepper, kosher salt + fresh herbs (vg)

SEASONAL CARAMELIZED BRUSSELS SPROUTS | brussels sprouts, pearl onion, pumpkin seed + dried cranberries (vg)

guest choice plated dinner | menu

passed signature appetizer bites | cocktail hour

BABY LAMB CHOP | roasted garlic oil, fresh herbs and finishing salt (gf)

ELOTE QUESADILLA | monterey jack, cotija, grilled corn, cilantro, tajin crema (v)

ROASTED TOMATO "TARTARE" CONE | oven roasted tomatoes, capers, EVOO, fresh herbs, parmesan
crème fraiche, pesto cone (v)

MINI LOBSTER ROLLS | new england style lobster salad, split top roll

SOUTHERN FRIED CHICKEN + WAFFLE BITE | buttermilk fried chicken, Belgian waffle square, pecan-
maple butter

| plated salad course |

SEASONAL HOLIDAY SALAD | chopped artisan greens, baby kale, roasted butternut squash, dried
cranberries, pumpkin spiced pepitas, ricotta salata, maple sage vinaigrette (v)

ON EACH TABLE | chef selected artisan breads and butter prepared in house

plated entrée course | pre-selected

| beef |

VEAL OSSO BUCCO | apple cider + preserved lemon reduction, molasses braised cipolini onions,
watercress + spicy radish micro green salad
served with

SWEET POTATO BUTTERNUT SQUASH MASH + ROASTED BROCCOLINI

| seafood |

CHILEAN SEA BASS | artichoke, lemon, + leek cream sauce
served with

CARAMELIZED ONION MASHED POTATOES + APPLE CIDER SPICED CARROTS

| plant |

BUTTERNUT SQUASH "FILET MIGNON" | topped with wild mushroom ragout,
served with

CHEF'S CHOICE OF SIDE + ROASTED BROCCOLINI

unique + innovative station style dinner | menu

passed signature appetizer bites | cocktail hour

RUM RUNNER SHRIMP | jumbo shrimp, smoked bacon, pineapple-rum glaze (gf)

MONTE CRISTO EGGROLLS | turkey, ham, jarslsberg cheese, blackberry coulis, powdered sugar

PROSCIUTTO WRAPPED FIG | black mission figs, herbed goat cheese, crispy prosciutto, balsamic glaze (gf)

KALE + GOAT CHEESE RISOTTO ARANCINI | calabrese pepper + roasted red pepper sauce (v)

HEART OF PALM CEVICHE | heart of palm, jalapeno, pepper, lime, cilantro, red onion, plantain chip (gf, vg)

signature stations | main course

Our food stations are designed for “tapas style” dining and each station presents a carefully composed dish or small plate.

pasta creation station

This attended station gives your guests a choice of signature composed pasta dishes, cooked continuously by our chef!

CHOOSE 2 OR 3:

DUCK CONFIT CAVATELLI | oyster mushrooms, peas, roasted garlic cream sauce

LOBSTER MAC-N-CHEESE | cavatappi pasta, Atlantic lobster, gruyere, truffled breadcrumb topping

GORGONZOLA TRUFFLE MAC-N-CHEESE | cavatappi pasta, porcini mushrooms, sun-dried tomatoes, cracked black pepper (v)

BUTTERNUT SQUASH GNOCCHI | kale, brown butter sauce, crispy sage, pine nuts

SHRIMP ROBAN | shell pasta, spicy cajun cream sauce, chopped green onion

CHICKEN PENNE | charred asparagus tips, caramelized onions, parmesan, wild mushroom, marsala cream sauce

the butcher's holiday | carving station

(chef-attended carving station)

CHOOSE 1:

HONEY GLAZED HAM | honey + brown sugar glazed

GOLD ROASTED TURKEY BREAST | spiced cranberry sauce

SMOKED PORK BELLY | 24-hour sous vide, blackberry-bourbon glaze

RACK OF LAMB | rosemary garlic crust, classic bordelaise

PORCHETTA | italian citrus salsa verde, cabernet reduction

served with

CORN SOUFFLE +

HERB ROASTED FINGERLING POTATOES

seasonal small plates | grab + go!

This attended station gives your guests a choice of signature composed dishes, plated continuously by our station servers + chefs.

CHOOSE 2 OR 3:

CABERNET BRAISED BEEF SHORT RIB | beef stock, red wine, porcini mushrooms, and root vegetables, boneless, finished with a porcini fig demi-glace, served with

SWEET POTATO + BUTTERNUT SQUASH MASH

PORK BELLY RILLONS | cubes of smoked pork belly tossed in spiced cranberry sauce, pickled mustard seeds, served over **WHITE CHEDDAR CHEESE GRITS**

CHICKEN RUSTICA | pan-seared chicken breast; topped with wild mushroom and caramelized onion ragout, fontina cheese, served over **CARAMELIZED ONION MASHED POTATOES**

"CHARLESTON STYLE" SHRIMP | with andouille sausage, onions and peppers in a white-wine cream sauce, served over **WHITE CHEDDAR GRITS**

EGGPLANT ETOUFFEE | roasted eggplant, onion, celery, peppers, garlic, tomato, liquid aminos, hot sauce + spices and shaved scallions, served with **WHITE RICE** (vg)

“open flow” style cocktail party | menu

A mix of stationary + passed signature appetizer bites is perfect for a relaxed, open flow reception! Food is presented to you and your guests for up to 3 hours!

| passed signature hors d'oeuvres |

DUCK CONFIT | cornbread stuffing, spiced cranberry-orange marmalade

RUM RUNNER SHRIMP | jumbo shrimp, smoked bacon, pineapple-rum glaze (gf)

ROASTED TOMATO “TARTARE” CONE | oven roasted tomatoes, capers, EVOO, fresh herbs, parmesan crème fraiche, pesto cone (v)

SOUTHERN FRIED CHICKEN + WAFFLE BITE | buttermilk fried chicken, Belgian waffle square, pecan-maple butter

BABY LAMB CHOP | roasted garlic oil, fresh herbs and finishing salt

PROSCIUTTO WRAPPED FIG | black mission figs, herbed goat cheese, crispy prosciutto, balsamic glaze (gf)

STEAK, GORGONZOLA + CARAMELIZED RED ONION QUESADILLA | steak, creamy blue cheese, sharp cheddar, caramelized red onions

HEART OF PALM CEVICHE | heart of palm, jalapeno, pepper, lime, cilantro, red onion, plantain chip (gf, vg)

| signature stationary appetizer displays |

CHEESE + CHARCUTERIE

IMPORTED + DOMESTIC CHEESES | our chef's hand selected imported and domestic cheeses

CURED MEATS | house cured + specially selected cured meats

ACCOUTREMENTS | fresh + dried fruits, house pickled vegetables, mustard + preserves, orange blossom honey, Cajun candied pecans, artisan breads, crackers

TAMPA TAPAS

mini cuban sandwiches, citrus grilled + chilled shrimp, mojo pork arancini
heart of palm ceviche (vg), beef empanadas, saffron potato empanadas (v)

| unique dessert stations |

nitro ice cream bar

Signature ice cream blends instantly frozen using liquid nitrogen!
Take your guests' experience to the next level by bringing molecular gastronomy to your event. Our chefs will take your choice of 2 ice cream bases, then add liquid nitrogen and mix to create a smooth and creamy dessert, complete with nitrogen fog and flair!

Choose 2 ice cream bases; examples include:

**DARK CHOCOLATE CANDY CANE | COOKIES N' CREAM | HOT COCOA + MARSHMALLOW | PECAN PIE
VANILLA BEAN | PEPPERMINT CANDY CANE | SMORES | EGGNOG
PUMPKIN PIE SORBET (VG) | CHEF SELECTED FRUIT SORBET (VG)**

ice cream sandwich carving station

Frozen torchons of house made **VANILLA ICE CREAM** are presented on a liquid nitrogen chilled griddle, hand carved into medallions by our chef to fit between guests' choice of fresh baked cookies.

Guests then get the option of "rolled" toppings to personalize their creation!

TOPPINGS | MINI CHOCOLATE CHIPS, SPRINKLES, TOFFEE, CRUSHED OREOS

donut hole flambé

(chef-attended action station)

TRADITIONAL GLAZED DONUT HOLES | tossed with a flambéed sauce of rum, vanilla vodka, brandy, served over **VANILLA ICE CREAM**

bread pudding flambé

(chef-attended action station)

HOMEMADE SOUTHERN STYLE BREAD PUDDING
topped with **FLAMBÉED BOURBON PECAN CARAMEL SAUCE**

new orleans bananas foster flambé

(chef-attended action station)

BANANAS FOSTER | bananas sautéed in butter, brown sugar, and banana liqueur served over **VANILLA ICE CREAM**